



CENTONZE

AGRICOLTURA BIOLOGICA DAL 1953
ORGANIC FARMING SINCE 1953

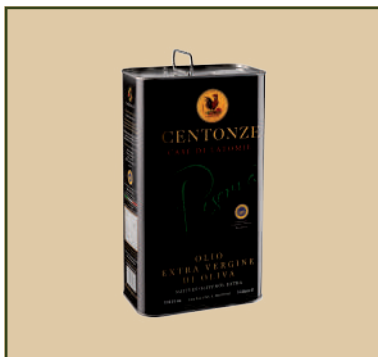


Presidio Slow Food[®]
Case di Latomie



TECHNICAL SHEET

3 L LITHOGRAPHED TIN - P.G.I. Sicily



Trade name:	Centonze - Case di Latomie - P.G.I. Sicily
Commodity nature:	Superior category olive oil obtained directly from olives and solely by mechanical means
Oil type:	P.G.I. Sicily Extra Virgin Olive Oil
Variety:	Nocellara del Belice - Cerasuola - Biancolilla
Area of origin:	Sicily - Castelvetrano/Selinunte
Height of groves:	From 50 to 800 mt a.s.l.
Pruning technique:	Vase Disk
Plantation type:	Spacing 6 x 6
Harvest time:	October - November
Method of harvesting:	Picked by hand
Type of processing:	Continuous cold cycle (2 phases)
Filtering:	Filtered
Certifications:	Irvos - Sicily   
Appearance:	Very dense and opaque. Intense green colour with golden yellow glints
Aroma:	Spicy and herby full bodied and persistent
Taste:	Medium fruity, fully rounded Well balanced with a pleasing aftertaste of tomato, almond and artichoke
Use:	Ideal with all fish, vegetable soups, red meat, cheese and all vegetable dishes
Ingredients:	Extra Virgin Olive Oil
Allergens:	Does not contain allergens
Shelf life:	18 months from date bottling

PALLET DETAILS

EAN code 8 034105 890794

Case size = H 28 x L 31 x W 20

Case weight = Kg 12,500

1 Case = 4 tins

1 Layer = 14 cases

1 Pallet = 5 layers

Number of cases per pallet = 84

Total tins per layer = 56

Total tins per pallet = 336

Overall height of pallet = mt. 1,85

Overall weight of pallet = Kg. 1.075

www.oliocentonze.com

This Mixture of "Nocellara del Belice - Cerasuola - Biancolilla" is produced from P.G.I. olives grown solely within the company estate "Case di Latomie". It is characterized by its medium fruity and its well balanced spice. Its flavour reminds us of the fresh fruit with a pleasing aftertaste of green tomato, almond and artichoke. Its herbaceous taste makes it ideal to pair with all fish, vegetable soups, red meat, cheese and all vegetable dishes.